



**1712 BOSTON POST ROAD
OLD SAYBROOK
860-399-8189
WWW.CUCKOOSNEST.BIZ**



SOUPS

ROCKEFELLER SOUP

Cream soup w/spinach, mushrooms & shrimp, topped w/croutons & cheese **Cup** 4.99 **Bowl** 7.50

CAJUN GUMBO

Classic New Orleans style w/Andouille smoked sausage, shrimp, scallops & rice **Cup** 4.99 **Bowl** 7.50

SALADS

PRIMAVERA SALAD

Mixed greens, grape tomatoes, red onion, carrots, peppers, parmesan & cilantro-lime vinaigrette 4.99 **Large** 9.99

NAPA VALLEY

AVOCADO CHICKEN SALAD

A plate of veggies sautéed with olive oil, & wine; served on baby greens with grilled chicken, sliced avocado & fresh fruit & cilantro & lime vinaigrette 14.99

BAJA SHRIMP GARDEN

5 grilled shrimp on a large primavera salad with sliced avocado & fresh fruit 15.99

MONTERREY SALAD

Lettuce, tomatoes, garbanzo beans & shredded cheese 8.99

SOUTHWESTERN CAESAR SALAD

Crisp romaine lettuce w/classic Caesar dressing, tossed w/black beans, onions, carrots, peppers & fried corn tortilla chips, topped w/Parmesan 10.50

ENSALADA FAJITA

Crisp romaine lettuce w/fajita vegetables, guacamole, sour cream, tomatoes & shredded cheese, served in a large flour tortilla bowl 11.99

SOUTHWESTERN SPINACH SALAD

Spinach and primavera veggies with black beans and bacon; choice of house dressing 12.99

HOUSE SALAD

Small Monterrey Salad 4.99

ACAPULCO TACO SALAD

Lettuce, tomatoes, black olives, radishes, cheese & spiced beef or shredded chicken; served in a flour tortilla shell 11.99

ADD ANY OF THE FOLLOWING ITEMS TO ANY SALAD

Grilled Chicken 4.25

(5) Grilled Shrimp 6.50

Cajun Chicken 4.25

Steak* 4.50

HOUSE MADE DRESSINGS:

Creamy Garlic, Herbs & Spices

Bleu Cheese, Cilantro & Lime Vinaigrette

APPETIZERS

ORIGINAL NACHOS

Corn tortilla chips w/melted cheese & refried bean dip 9.99

GRILLED QUESADILLA

10-inch, soft flour tortilla filled w/cheese, garnished with pico de gallo and sour cream 8.99

Add to your nachos or mix into your quesadilla:

Jalapeños, tomatoes, black olives .75 ea.

Scallions or onions .50

Ground beef or shredded chicken 2.50

Grilled steak 4.50 • Shrimp 3.99

Grilled chicken 4.25

CONNECTICUT NACHOS

Corn tortilla chips topped w/melted cheese, refried bean dip, spiced ground beef, jalapeños & tomatoes, served w/guacamole & sour cream 14.99

MEXSKINS

Fried potato skins filled w/spiced beef or vegetables, topped w/scallions & cheese, served w/sour cream & creamy garlic dressing 9.50 Bacon, add 1.50

ALL BEEF CHILI

Braised Beef Tips, cerveza, tomatoes, chiles & Mexican spices 9.50

CHILI CON CARNE

Ground beef chili made w/pinto beans & served w/flour tortilla chips **Cup** 4.99 **Bowl** 8.99

CHILI CON QUESO

A cup of bubbling hot cheese w/jalapeños & tomatoes, served w/flour tortilla chips 7.50

GUACAMOLE

Only Fresh ripe Hass Avocados, tomatoes, spices. **Cup** 6.99 **Bowl** 8.99 (fried flour tortilla bowl) or served as a 2-oz. garnish 2.50

FRIED COCONUT SHRIMP

With sweet n sour mango sauce. **7**-\$9.99 **12**-\$14.99

BUFFALO WINGS

(boneless or bone in) Buffalo sauce, teriyaki or citrus chipotle BBQ; served with celery and blue cheese dressing 9.99

CAJUN-STYLE CATFISH FINGERS

(5) Served w/hot sauce for dipping 9.99

CAJUN-STYLE POPCORN SHRIMP

(1/2 lb.) served w/hot sauce for dipping 9.99

WILD CHILIES

Jalapeños stuffed w/ black beans & cheese, breaded & deep fried, served w/Rémoulade sauce 8.99

MEXICAN PIZZA

Thin crust topped w/broccoli, jalapeños, tomatoes, onions, scallions, mushrooms, olives seasoned w/oregano & topped w/mozzarella cheese 10.99

VEGETARIAN DISHES

Served with white rice and pinto beans

VEGGIE & CHEESE TAMALES

Fajita veggies, melted jack cheese and enchilada sauce. 16.99

VEGETARIAN HOT SALAD

Lettuce, steamed fajita veggies in a flour tortilla bowl with shredded cheddar, chopped tomatoes and onions, guacamole and sour cream garnish. 16.99

SPINACH & MUSHROOM ENCHILADAS (2)

Topped with enchilada sauce or mole-verde sauce, chopped tomatoes and melted jack cheese. 16.99

VEGGIE BURRITO VERDE

Fajita vegetables, lettuce and tomatoes in a large flour tortilla with enchilada sauce or mole-verde sauce and melted jack cheese. 15.99

SIZZLING FAJITAS

- CHICKEN** 17.99 **OR STEAK*** 18.50
- CHICKEN & STEAK* COMBO** 19.99
- SHRIMP & ASPARAGUS** 20.50
- SHRIMP & SCALLOPS, ASPARAGUS** 22.99
- VEGGIES** 16.50

Marinated in lime juice and olive oil, sautéed with mixed vegetables, served with rice, guacamole, sour cream, cheese & warm tortillas.



FISH TACOS

FRIED FISH TACOS

Atlantic codfish 17.99

GRILLED FISH TACOS

MAHI MAHI 18.50

TEQUILA LIME SHRIMP TACOS

6 large grilled shrimp 19.50

SURF AND TURF TACOS

1 grilled shrimp taco and 1 steak taco 20.99

Above served on grilled flour tortillas with Mexican coleslaw, sliced avocado, Pico de Gallo, chipotle sauce; with yellow rice & black beans, fried plantains.

HOUSE SPECIALTIES

CAJUN PRIME RIB*

Boneless roast generously seasoned and broiled to your desire. Served with a baked potato and primavera salad.
18 oz. King Cut 25.99 **14 oz. Queen Cut** 21.99

CAJUN STEAK*

Seasoned 14 oz. rib eye char-broiled to your desire; w/a baked potato & Primavera salad. 24.99
Available w/out Cajun spices

GRILLED JERK CHICKEN*

Jamaican jerk spiced boneless chicken breast, pineapple calypso BBQ glaze served over white basmati rice & a jerk black bean sauce 17.99

PASTA JAMBALAYA

Shrimp, Cajun chicken, Italian sausage & mushrooms sautéed w/olive oil & garlic tossed w/penne pasta w/a creole tomato sauce; topped w/shredded parmesan cheese; served w/Primavera salad 19.99

CAJUN CHICKEN W/ PENNE PASTA*

Grilled, spiced chicken breast, sliced & served w/broccoli & sundried tomatoes in a light cream sauce; w/Primavera salad 18.99

TUNA CHIMICHURRI

Sesame seared and sliced rare: with sriracha slaw, drizzle cilantro lime pesto, white rice, wasabi and teriyaki sauce 19.99

BLACKENED WHITEFISH

A New Orleans & New England favorite! Fresh Atlantic codfish w/Cajun spices & scallions; served w/rice & drawn butter; w/Primavera salad 19.99

CAJUN GARLIC SHRIMP & SCALLOPS

Sautéed w/spinach & tomatoes in a garlic cream sauce; served over linguine; w/Primavera salad 22.99

SHRIMP RANCHERA ENCHILADAS

2 corn tortillas filled w/shrimp, topped w/a smoky tomato sauce & cheese; served w/white basmati rice & refried black beans 17.99

MEXICAN DINNER PLATES

1. Tacos (3) Hard shell or soft flour tortillas, 2 beef and 1 chicken; rice & beans. 15.99

2. Enchiladas 1 beef, 1 chicken, 1 cheese; rice & beans. 16.50

3. Tostadas 1 beef and 1 chicken tostada, pico de gallo, rice & beans. 15.99

4. Tamales 2 homemade, 1 beef & 1 chicken tamale, rice & beans. 16.99

5. Burritos 1 beef and 1 chicken burrito; rice & beans. 16.50

6. Empanadas 1 chicken and 1 beef empanada with chipotle sauce and guasaca sauce, black beans & rice, plantains, Pico de Gallo. 17.50

7. Hot Salad Flour Tortilla Bowl Beef, chicken or vegetables with lettuce, tomato, rice, cheese, guacamole and sour cream. 15.99

8. Street Tacos (3) Soft corn tortillas: 1 pulled pork, 1 BBQ steak, 1 grilled chicken, fresh cilantro, chopped onion, guasaca sauce; rice & beans. 15.99

9. Chicken & Rice Grilled breast, enchilada sauce, jalapeños, cheese, onions, pinto beans, fried plantains. 17.50

10. Chimichanga Grande Refried black beans, beef or chicken, cheese, olives, tomato. Served with rice & beans, side sour cream. 17.99

11. Shrimp Tamales 2 homemade cheese tamales with shrimp, enchilada sauce, green onions, jack cheese; served with yellow rice and black beans, fried plantains. 18.99

12. Dinner Combinations Choices: beef, chicken, cheese or bean only - Taco, Enchilada, Empanada, Tostada, Burrito, Tamale. Served with rice & beans, guacamole & sour cream.
2 Items 17.50 **3 Items** 19.99

13. Burrito Grande Lettuce and tomatoes, beef or chicken. Served with rice & beans, side sour cream. 16.99

14. Enchiladas Mole Verde 1 beef, 1 chicken, 1 cheese w/authentic mole sauce & salsa Verde, melted cheese; served w/rice & beans 17.99

BEVERAGES

- MEXICAN JARRITOS SODA**
LEMON-LIME, STRAWBERRY, ORANGE, GRAPEFRUIT, SANGRIA, FRUIT PUNCH, PINEAPPLE 2.75
- FRESH BREWED COFFEE**
REGULAR OR DECAF 2.50
- TEA OR HERBAL TEA** 2.50
- MILK** 2.50
- JUICE** 2.50
- HOT CHOCOLATE** 3.00
- COKE, DIET COKE, BARQ'S ROOT BEER, RASPBERRY ICED TEA, GINGER ALE, PINK LEMONADE, ICED TEA** 2.25
- SODA, ICED TEA & LEMONADE REFILLS** 1.00



**SUNDAY
BRUNCH BUFFET**
10am-2pm
ALL YOU CAN EAT



GLOSSARY

- CAJUN STYLE** - Hot & spicy seasoning using our carefully selected blend of the freshest spices available to bring out the natural flavor of the main ingredient. Spices include white, black & red peppers, garlic, thyme, basil, paprika &/or fennel seed
- CHIMICHURRI** - Fresh chopped parsley, cilantro, jalapeño peppers, garlic, lime juice and olive oil
- EMPANADA** - Homemade turnover filled with beef or chicken, olives, spices, topped with guasaca and ancho sauce
- TAMALE** - Corn dough steamed in a corn husk; topped with enchilada sauce, onions, jack cheese

SIDE ORDERS

- JAMBALAYA RICE**
W/shrimp, chicken & sausage 7.99
- SPANISH RICE** 3.25
- BASMATI RICE, WHITE OR YELLOW RICE** 3.50
- SPANISH RICE & BEANS** 4.99
- PINTO OR REFRIED BEANS** 3.25
- FRENCH FRIES** 3.50
- SPICY FRIES** 3.99
- SWEET POTATO FRIES** 4.99
- TORTILLAS** .50 each
Warm flour or corn
- GREEN CHILI SOUR CREAM**
2 oz. garnish 1.99
- PICO DE GALLO OR SALSA VERDE**
2 oz. garnish 1.99
- GUACAMOLE**
2 oz. garnish 2.50

A LA CARTE

- TACO** 5.95
- FISH TACO** 7.99
- ENCHILADA**
Beef, chicken or cheese 5.99
- BURRITO**
Beef, chicken or cheese 7.50
- CHILI BURRITO** 10.50
- BURRITO GRANDE**
Beef or chicken w/sour cream 13.99
- TAMALE**
Beef, chicken or vegetable 6.99
- EMPANADA**
Beef, chicken or chorizo 6.99
- TOSTADA**
Beef or chicken 6.79
- FAJITA**
Steak or chicken w/veggies, BBQ sauce & Pico de Gallo 8.95 w/cheese 9.50
- HAMBURGER***
1/2 lb. w/lettuce & tomato, French fries 9.99 Add bacon 1.50
- CHEESEBURGER***
1/2 lb. w/lettuce & tomato, French fries 10.99 Add bacon 1.50
- HUMMEL HOT DOG**
W/French fries 7.99

- TOSTADA** - A crispy corn tortilla with refried beans, beef or chicken, lettuce, Pico de Gallo and cheese
- ENCHILADA** - Soft corn tortillas filled and topped with tomato sauce, onions, scallions, cheese
- BURRITO** - Soft flour tortilla with refried beans, beef or chicken; topped with onions, scallions, sauce and cheese
- TACO** - Crispy corn or soft flour tortilla, beef or chicken, lettuce, tomatoes, cheese
- ANCHO-CHIPOTLE SAUCE** - Sour cream based sauce with smoked jalapeños and ancho Chile powder
- SALSA VERDE** - Green sauce of pureed tomatillos, jalapeños, onions and cilantro
- GUASACA SAUCE** - Avocado, lime juice, green peppers
- PICO DE GALLO** - Fresh tomatoes, onions, jalapeños, cilantro-made daily
- MEXICAN COLE SLAW** - Shredded savoy cabbage, peppers, carrots with lime juice, olive oil and seasonings

Receive weekly specials, news & coupons by joining our email list at cuckoosnest.biz

Our food is mildly spiced. If you like hot & spicy food, we provide a basket of hot sauces: ask your server. We use Top Fry canola oil with no trans fats. *Thoroughly cooking meats, poultry, seafood, shellfish & eggs reduces the risk of foodborne illness. All prices subject to change without notice. Please drink responsibly. We reserve the right to control alcoholic beverage service.